

Evening Menu

Starters

Soup of the day £6 (v)

Dairy, Celery, Gluten

Pan seared pigeon breast, Butternut squash puree, Walnut & Vanilla poached pear £8

Gluten, Sulphates, Walnut, Celery, Dairy

Slow braised belly pork, Pickled carrot, Carrot & Star anise, Micro coriander, Crispy cheeks £8

Celery, Sulphates, Egg, Gluten

Beetroot tartlet, Blue cheese beignets, Beetroot puree, Blue cheese mousse £7 (v)

Gluten, Egg, Dairy, Sulphates, Mustard

Tuna tartare, Pickled mooli, Wasabi mayonnaise, Fried black quinoa £9

Sulphates, Egg, Dairy

Smoked salmon, Crab, Avocado, Fennel & Apple salad £9

Fish, Shellfish, Egg, Dairy

Mains

Grilled cornish sole, Samphire, Brown shrimps, Capers, Purple sprouting & New potatoes £18

Sulphates, Fish, Shellfish, Dairy

Guinea fowl, Shallot puree, Braised leeks, Parmentier potatoes, Wild mushrooms & Spinach £18

Dairy, Celery, Sulphates

Shiitake mushroom & Feta fritters, Provençal vegetables £12 (v)

Gluten, Dairy, Egg

Skate wing, Caper & Citrus butter, Cauliflower puree, Pickled cauliflower £18

Fish, sulphates, Dairy

Creedy carver Duck breast, Celeriac puree, Potato fondant, Confit leg, Wilted bok choy & Five spice jus £20

Gluten, Dairy, Celery, Sulphates

Double baked cheese soufflé, Pear, Celeriac & Walnut £12 (v)

Eggs, Dairy, Gluten, Mustard, Walnut

Classics

Battered Fish and chips, Tartare sauce, Pea purée £12

Fish, Gluten, Sulphates, Dairy

Honey & mustard Glazed Ham, Duck egg, Chips, Piccalilli £11

Egg, Gluten, Mustard

Thai spiced lamb burger, Cheddar, Pickles, Brioche bun, Fries £13

Egg, Gluten, Dairy

Sirloin steak au poivre, Frites, Watercress & Parmesan £21

Dairy, Sulphates

Desserts

Vanilla panna cotta, Rhubarb curd, Toasted seeds, Poached rhubarb £7
Dairy, Egg, Gluten

Cherry clafoutis, Pistachio ice cream, Pistachio crumble £8 (v)
Egg, Gluten, Dairy, Tree Nut

Triple chocolate cheesecake, Blood orange sorbet, Chocolate soil £8
Dairy, Eggs, Gluten

Treacle tart, Honeycomb, Vanilla cream, Pecan tuile £7 (v)
Tree Nut, Eggs, Gluten, Dairy

Ice Creams £5 for 3 Scoops

Vanilla, Rhubarb & Ginger, Salted Caramel

OR

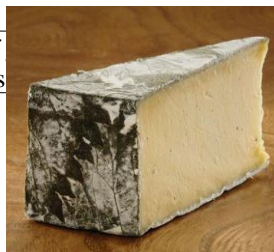
See our specials board for home made Ice Creams & Sorbets

Local Cheese Selection with Chutney & Biscuits £9

Add a Taylors LBV port or Black Cow Milk vodka for £3.60



Black Cow Cheddar is made from the milk of
Black Cow is also the producer of the world's



rich and crumbly, this is a ver

Bath soft has a white bloomy rind, once cut
lemons.



the style of Wight cheese. It is soft and creamy, and has a mild blue flavour but expect the
be a lot more spikier than when it was young.